

Mele & Pere

TRATTORIA & VERMOUTH BAR

We are three brothers and a friend who set out on a journey to create the best of a neighbourhood Italian Trattoria in the heart of Soho

FOCACCIA PUGLIESE VE | 5.5

NOCELLARA OLIVES VE GF | 4.5

SMOKED ALMONDS VE GF N | 4

ZUCCHINI FRITTI V | 7.5

ANTIPASTI

We recommend 3 antipasti between two people to share

BEEF CARPACCIO GF | 11
with parmigiano reggiano, rocket,
lemon & mustard

BRUSCHETTA VE | 8.5
with artichoke, sun-dried
tomatoes, chilli & garlic

POLPETTINE GF | 9
pork and fennel meatballs with San
Marzano tomato sauce & Pecorino cheese

SEA BREAM CRUDO GF | 13
with fennel & rosemary oil

BURRATA GFO V | 12.5
with roasted tomatoes,
olives & garlic crostini

CALAMARI FRITTI | 10
deep fried squid with lemon mayo

PROSCIUTTO CRUDO GFO | 10
with gnocchi fritti & Grana Padano

ASCOLANA OLIVES | 7
deep fried olives, stuffed with
'Nduja Calabrese

PASTA

Homemade right here every day, since 2012

PRAWN LINGUINE GFO | 20.5
king prawns, garlic &
chilli

PAPPARDELLE VERDI
AL TARTUFO GFO | 27.5
with duck ragu & black truffle

SPAGHETTI ALLA
CARBONARA GFO | 18.5
guanciale, egg yolk & pecorino cheese

RISOTTO VE GF | 18
butternut squash, cavolo nero
& hazelnut

TAGLIATELLE
ALLA BOLOGNESE GFO | 17.5
slow cooked beef ragu

MAFALDINE GFO V | 18.5
San Marzano tomatoes,
burrata & basil

SECONDI

We work with exceptional British produce and some special ingredients from Italy

RIBEYE STEAK GF | 35
300g ribeye with
Sangiovese sauce

T-BONE STEAK ALLA
FIORENTINA 1.2kg GF | 37.5 pp
For 2 to share
28 day-aged Welsh Black Angus T-bone steak
with Sangiovese and Peppercorn sauces

BRASATO DI MANZO GF | 25
braised beef with soft
polenta & salsa verde

POLLO TOSCANO GF | 19.5
chicken breast with roast potatoes, sautéed
spinach & sun-dried tomatoes

PORCHETTA GF | 22.5
roasted pork belly with caramelised
apple & gremolata

COD ALLA PUTTANESCA GF | 24
with roasted fennel, olives,
capers & tomato sauce

PIZZA

We slow prove our dough for 48 hours, please ask us for a Gluten free or Vegan option

MARGHERITA V | 13.5
San Marzano tomato sauce,
fiordilatte mozzarella & basil

DIAVOLA | 16.5
San Marzano tomato sauce, fiordilatte
mozzarella, spicy salame & chilli

TARTUFATA | 18
Fiordilatte mozzarella, prosciutto crudo &
Truffle Pesto

CAPRICCIOSA | 16.5
San Marzano tomato sauce, fiordilatte mozzarella,
ham, artichoke, black olives and mushrooms

MARI E MONTI | 18.5
San Marzano tomato sauce, fiordilatte mozzarella,
prawns, 'Nduja, red onions & frigitelli peppers

BOSCAIOLA V | 16.5
Tomato sauce, mozzarella, wild mushrooms,
sun-dried tomatoes, olive pesto & basil

CONTORNI

BUTTER LETTUCE, LEMON DRESSING VE GF | 4.5

SAN MARZANO TOMATO SALAD WITH RED ONION & BASIL VE GF | 5.5

GREEN BEANS WITH GARLIC & CHILLI VE GF | 5.5

CHIPS VE | 5.5



Please let us know if you have any food allergies or special dietary requirements

VEGETARIAN | V VEGAN | VE CONTAINS NUTS | N GLUTEN FREE | GF GLUTEN FREE OPTION AVAILABLE | GFO
(may contain rennet)

SIGN UP TO OUR NEWSLETTER FOR PROMOTIONS AND UPDATES

A discretionary 12.5% service charge will be added to your bill

www.melepere.co.uk @meleperesoho

